



Mini Apple Crostata

INGREDIENTS

PASTRY

½ cup Hy-Vee all-purpose flour, plus additional for dusting

¼ tsp Hy-Vee salt

3 tbsp Hy-Vee unsalted butter, cold, chopped

1 to 3 tablespoons ice cold water

FILLING

1 medium Granny Smith apple, cored

1 medium Gala apple, cored

2 tbsp Hy-Vee unsalted butter, divided

2 tbsp packed Hy-Vee brown sugar

1 tbsp Hy-Vee all-purpose flour

½ tsp fresh lemon juice

¼ tsp apple pie spice

1 Hy-Vee large egg white

1 tsp water

Turbinado cane sugar, for garnish

GLAZE (OPTIONAL)

¼ cup Hy-Vee powdered sugar

½ tsp to 1 teaspoon fresh lemon juice or water

PREPARATION

- 1** For pastry, whisk together ½ cup flour and salt in a small bowl. Cut in cold butter by using a fork until coarse crumbs form. Drizzle with 1 tablespoon ice water; stir with fork. Add additional water, 1 tsp. at a time, just until dough holds together. Wrap in plastic wrap. Refrigerate while preparing filling.
- 2** For filling, cut cored apples in half lengthwise. Cut 8 thin slices of Granny Smith apple and 8 thin slices of Gala apple; set slices aside. Peel remaining apples and chop into ½-inch pieces.
- 3** Melt 1 tablespoon butter in medium skillet over medium heat. Add sliced apples. Cook for 2 to 3 minutes or until slightly softened. Remove from skillet.
- 4** Melt remaining 1 tablespoon butter in same skillet over medium heat. Add chopped apples. Cook for 4 to 5 minutes or until softened. Transfer to medium bowl. Stir in brown sugar, flour, lemon juice, and apple pie spice until evenly coated.
- 5** Preheat oven to 400°. Line a rimmed baking pan with parchment paper; set aside. Roll out pastry dough into an 8-inch round on a lightly floured surface. Transfer to prepared baking pan. Spoon chopped apple mixture onto center of pastry to within 1½-inch of edge. Arrange sliced apples in a spiral pattern over top of chopped apple. Fold edge of pastry up and over to partially cover filling, pleating as necessary; leave center open.
- 6** Beat together egg white and water with fork; brush over crust. Sprinkle crostata with turbinado sugar, if desired. Bake for 25 to 30 minutes or until crust is golden brown. Cool in baking pan on wire rack.
- 7** For glaze, if desired, stir together powdered sugar and lemon juice in small bowl until smooth. Drizzle over crostata.

NUTRITION FACTS

Calories: 540
Total Fat: 30g
Saturated Fat: 18g
Trans Fat: 1g
Cholesterol: 75mg

Sodium: 330mg
Carbohydrates: 66g
Fiber: 5g
Sugar: 33g
Protein: 6g